

MR. FRIENDLY'S NEW SOUTHERN CAFÉ

IN COLUMBIA'S FIVE POINTS SINCE 1995

starters

OUR FAMOUS FLASH FRIED OYSTERS

Gulf Select Oysters, classic cocktail sauce 13.5

SOUTHERN-STYLE

SALMON CROQUETTES

pimento-sherry remoulade,
green tomato-pickled okra chow chow 9.5

CRISPY FRIED EAST COAST SHRIMP

apple-ginger slaw, wasabi infused Bee Trail honey,
mandarin oranges, toasted almonds 12

PECAN CRAB CAKE

pimento-sherry remoulade, grilled sweet corn "salad" 13

FRIED ADLUH YELLOW GRITS

herb goat cheese, roasted garlic head,
our famous bbq vinaigrette 8.5

CORNMEAL FRIED GREEN TOMATOES

applewood bacon pimento cheese 9

BUTTERMILK FRIED DILL PICKLES

creamy lemon-dill dressing 7

SOUTHWEST BLACK BEAN CAKES

always vegetarian, tomato-sweet pepper salsa,
cilantro sour cream 9

SKILLET BAKED

COUNTRY HAM-SPINACH DIP

toasted ciabatta bread, parmesan 9

salads

THE FRIENDLY

mixed greens, mandarin oranges, applewood bacon,
blue cheese, candied pecans, shaved vidalias,
our famous bbq vinaigrette 8

LEMON-GARLIC CAESAR

chopped romaine, parmesan, housemade croutons 7

MIXED GREEN

grape tomatoes, cucumbers, shaved vidalias,
housemade croutons, your choice of dressing 7

HOUSE-MADE DRESSINGS

our famous bbq vinaigrette	balsamic-herb vinaigrette
tomato-cilantro vinaigrette	buttermilk-basil blue cheese
creole ranch	honey dijon
	creamy lemon-dill

entrees

OUR FAMOUS BACON-WRAPPED

7oz. ANGUS FILET MIGNON

"french quarter" pimento cheese,
roasted garlic mashed potatoes, sautéed veggies 29

LOW COUNTRY GRILLED

PORK TENDERLOIN

Granny Smith apple-grilled vidalia compote,
molasses-mustard bbq sauce,
roasted garlic mashed potatoes, creole slaw 19

CORNMEAL FRIED N.C. CATFISH

green tomato-pickled okra chow chow, fresh herb tartar sauce,
creamy stone-ground grits,
low country grilled green tomatoes 18

PECAN CRAB CAKES

pimento-sherry remoulade, grilled sweet corn "salad",
creamy stone-ground grits, sautéed veggies 24

PEACH MUSTARD BBQ GLAZED SALMON

our famous peach chutney, creamy stone-ground grits,
sautéed veggies 19

BLACKENED SHRIMP & GRITS

or BLACKENED CHICKEN & GRITS

your choice of tasso gravy or andouille creole sauce,
creamy, stone-ground grits 19 / 17

BUTTERMILK FRIED CHICKEN BREAST

tasso ham gravy, roasted garlic mashed potatoes,
country ham stewed collard greens 17

VEGETARIAN ENTRÉE

ask your server for tonight's creation 15

sides, extras

3.5	creamy stone-ground grits	sautéed veggies
	roasted garlic mashed potatoes	creole slaw
	country ham stewed collard greens	roasted garlic head
5	fried green tomatoes	grilled green tomatoes

split charges, substitutions

split charge for all entrees 5 split charge for all salads 2
substitute fried or grilled green tomatoes 2.5

OUR CORKAGE FEE IS \$15 PER BOTTLE

this includes bottles purchased at **Cellar on Greene**

20% GRATUITY MAY BE ADDED TO PARTIES OF SEVEN OR MORE

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness